



STEAM-BAKED CHICKEN WITH SICHUAN PEPPER

METHOD

- 01 Put Sichuan pepper, sand ginger, fennel seed, amomum tsaoko, salt and water in a pot and bring to a boil. Set aside to cool down.
- 02 Marinate chicken in the cool brine water for 45 minutes.
- 03 Drain the brine water out and pat the chicken skin dry. Dehydrate the skin in the fridge or by using a fan for at least 2 hours.
- 04 Preheat the Miele Steam Combination Oven to 200°C with “Combination Mode + Fan Plus” function and moisture level set at 80%.
- 05 Brush some sichuan pepper oil on the chicken skin and put the lime leaves inside the chicken. Bake the chicken in the Miele Steam Combination Oven for 40 minutes.
- 06 Ready to serve.

INGREDIENTS

Chicken	1 pc (1 catty)
Sichuan Pepper	10 g
Sand Ginger	4 slices
Fennel Seed	5 g
Amomum Tsaoko	1 pc
Sichuan Pepper Oil	20 ml
Lime Leaves	4 pcs
Salt	360 g
Water	2 L

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Tips

- Dehydrate the chicken skin in a fridge or with a fan could help bring crispness.
- Combination mode allows steaming and baking at the same time, where the heat can penetrate evenly to every part of the chicken in a moisturized cavity, resulting in a juicy and crispy texture.

🕒 4 h

👤 3~4 persons

蒸焗椒麻烤雞

做法

- 01 將花椒、沙薑、小茴香籽、草果、鹽和水一同放入煲煮滾，放涼備用。
- 02 將雞放入已冷卻的鹽水中，醃製45分鐘。
- 03 將雞隔水並抹乾，然後放在雪櫃內，或用風扇風乾表皮最少2小時。
- 04 以「組合模式 + 風扇加強」模式預熱Miele蒸焗爐至攝氏200度，濕度設為80%。
- 05 在雞皮掃上花椒油，再將青檸葉放入雞內，然後將雞放入已預熱的蒸焗爐內蒸焗40分鐘。
- 06 完成後即可享用。

材料

雞	1隻 (1斤)
花椒	10克
沙薑	4片
小茴香籽	5克
草果	1粒
花椒油	20毫升
青檸葉	4塊
鹽	360克
水	2公升

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貼士

- 用風扇或放置雪櫃風乾表皮，有助表面有香脆效果。
- 利用Miele蒸焗爐的組合模式，即以「蒸焗同步」烹調，烤焗過程全時間注入濕氣，有助熱力均勻傳送，鎖住肉汁，溫度亦更快傳入雞中心，效果鮮嫩多汁。

🕒 4 小時

👤 3~4 人份